



Take A Handful Of "St. Lawrence" Sugar Out To The Store Door

—out where the light can fall on it—and see the brilliant, diamond-like sparkle the pure white color, of every grain.

That's the way to test any sugar — that's the way we hope you will test

St. Lawrence
Sugar

Compare it with any other sugar—compare its pure, white sparkle—its even grain—its matchless sweetness.

Better still, get a 20 pound or 100 pound bag at your grocer's and test "St. Lawrence Sugar" in your home.

ST. LAWRENCE SUGAR REFINERIES LIMITED, MONTREAL.

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Both Cream and Skim Milk Are Delivered Pure and Clean

GOOD reasons are the basis of all buying. It follows then, that the best buyer is the man who has the best reason, or the most good reasons for buying. When this rule is applied to the purchase of a cream separator and each separator on the market is carefully studied for reasons why it should be chosen, the most careful buyers invest their money in

I H C Cream Separators Dairymaid or Bluebell

Assuming for the sake of argument that the best separators are equal in skimming capacity, simplicity, and durability, there is still one best reason why your choice should fall on an I H C separator. The reason is—the dirt arrester chamber which is found only on I H C separators. More or less foreign matter is very likely to find its way into the milk before it reaches the separator. The I H C dirt arrester chamber removes every particle of this matter before separation begins and holds it imprisoned until the last drop of milk has passed through the bowl. Both your cream and skim milk are delivered pure and clean.

There are points in the construction of I H C separators, such as the heavy phosphor bronze bushings, trouble proof neck bearing, cut-away wings, dirt and milk proof spiral gears, etc., which taken in connection with the dirt arrester chamber, make I H C separators beyond any doubt the best of all to buy. There are four convenient sizes of each style. Ask the I H C local agent for demonstration. Get catalogues and full information from him or write nearest branch house.

CANADIAN BRANCH HOUSES

International Harvester Company of America
(Incorporated)

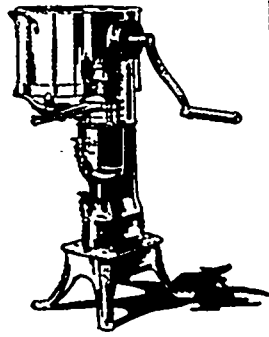
At Brandon, Calgary, Edmonton, Hamilton, Lethbridge, London,
Montreal, North Battleford, Ottawa, Quebec, Regina,
Saskatoon, St. John, Weyburn, Winnipeg, Yorkton.

I H C Service Bureau

The purpose of this Bureau is to furnish, free of charge to all, the best information obtainable on better farming. If you have any worthy questions concerning soils, crops, land drainage, irrigation, fertilizers, etc., make your inquiries specific and send them to I H C Service Bureau, Harvester Building, Chicago, U.S.A.



Dirt-arrester chamber with part of side broken away to show how the impurities are collected



Nova Scotia's Fruit Growing Advantages

W. T. Macoun, Dominion Horticulturist, Ottawa, Ont.

For the growing of fruit, Nova Scotia has many advantages. In the first place, land is still comparatively cheap. The boom has not fairly set in yet, but I notice that the Canadian Pacific Railway, which controls the railway running through the Annapolis Valley, is advertising the fruit industry on its time tables. The government is doing a great deal now in advertising the free lands, and probably still more systematic advertising will soon take place.

Trees live to be a great age in the most favored parts of Nova Scotia. A man can easily count on productive trees as long as he lives, no matter how young he may be when he plants. Apple trees more than two hundred years old are said to be growing in the Annapolis Valley. The freedom from winter injury makes orcharding a safer investment than where trees are more liable to be injured.

The markets of Great Britain, Europe, and South Africa should offer a constant and ever increasing outlet for Nova Scotia fruit, not to speak of other great markets nearer home, and as the fruit can be placed on ocean steamers the same day it is picked, if need be, there is a great advantage in shortness of railway haul. Both in regard to freight rates and to the condition in which the fruit arrives at port.

Owing to the comparatively cool summer and autumn, as a rule Nova Scotia fruit does not mature rapidly, and when it is picked is usually very firm and carries well, enabling the Nova Scotia fruit grower to land his fruit with a minimum loss from slack or wet barrels.

The climate of the more favored parts of Nova Scotia is very suitable for many varieties of apples most in favor on the British and European markets, such as Gravenstein, Blenheim, Ribston, Cox's Orange Pippin, Tompkin's King and others.

But I shall stop here, and lest I be thought to favor Nova Scotia too much, must tell you that the apple can flourish there in some seasons as it does in some other parts of Canada; that sometimes the weather in spring injures the bloom, causing a partial failure of the crop; that some varieties of apples do not reach full maturity there and lack high color, and that there are a few other minor troubles which every fruit district, no matter how good, is not exempt from.

Storage Houses Advocated

That British Columbia and Ontario produce fruits that meet the requirements of those who live on the prairies was demonstrated by the exhibits at the Winnipeg Exhibition recently. However, it is but a satisfaction to know that apples can be kept in cold storage for several months if the cold storage plants do not deliver them to the consumers. Citizens of the west pay almost any price for sound, well-kept apples in winter, spring or early summer.

It is well-known that good varieties can be held over winter. Then why not build suitable storage houses built in Winnipeg and other cities of the west? Apples can be shipped in the fall and stored ready for transshipment as needed. Until Ontario and British Columbia have perfected such a system, they will not have taken full advantage of the willingness of the west to part with cash in an endeavor to get fruit.—Winnipeg Farmers' Advocate.